

PETROS KAFE IN SOLVANG

LUNCH MENU

SOUPS

Avgolemono

Homemade egg-lemon, chicken, rice soup

Cup 5 Bowl 9

Lentil (VEG*)

Hearty lentils, onions, garlic, EVO* & sprinkled with Epirus feta

Cup 4 Bowl 8

SALADS

Add chicken 5

Add shrimp 7

Add gyro 4

Add salmon 9

Add ahi 9

Petros Horiatiki Salad (VEG*)

13

Vine-ripe organic tomatoes, English cucumbers, Epirus feta, Volos olives, avocado, onion, capers, oregano* & EVO*

Arugula Salad (VEG*)

9

Arugula greens served with roasted confite tomatoes, Reggiano parmesan cheese & house balsamic vinaigrette

Chopped Shrimp Salad

13

Tender California boiled shrimp, tossed in chopped romaine with avocado, carrots, radishes, red onions, basil, mint, dill, parsley & green onions, dressed in a Meyer lemon dressing

Super Salad (VEG*)

12

Chopped romaine lettuce, carrots, radishes, red onions, organic tomatoes, cucumbers, Volos olives, avocado, capers & Epirus feta with our homemade red wine vinaigrette

DIPS

Dip Combo

14

Portions of Kafteri, Melizanosalata, Tzatziki & Feta Guacamole served with our pita bread

Petros Special Dip (VEG*)

12

Blend of Kafteri & Melizanosalata served with Ciabatta bread

Kafteri (VEG*)

9

Four special Greek cheeses blended with a cocktail of hot peppers with pita bread bread

Tzatziki (VEG*)

9

Home-style Greek yogurt blended with cucumbers, garlic & dill with pita bread

Feta Guacamole (VEG*)

9

Homemade guacamole with tomato, onions, spicy peppers & Epirus feta served with chips

Melizanosalata (VEG*)

9

Roasted baby eggplant, garlic, red wine vinegar & walnuts with pita bread

MEZE (APPETIZERS)

Spanakopita (VEG*)

15

Homemade phyllo stuffed with spinach, Epirus feta, dill & green onions served with tzatziki & olives

Grilled Octopus

18

Grilled octopus served with boiled beets in an aged vinegar, garlic, EVO* & oregano* sauce

Ahi Cucumber Rolls

15

English cucumber rolls filled with ahi tuna, Epirus feta, diced avocado, tomato, olives, capers & red onions drizzled with Latholemono sauce*

Homemade Meatballs

13

Petros' mother's traditional meatballs flash braised in tomato sauce & parsley served with our homemade mashed potatoes

Shrimp Saganaki

14

Sautéed tender shrimp with our homemade tomato basil marinara sauce & sprinkled with Epirus feta

Feta Lamb Nachos

14

Homemade tortilla chips topped with melted cheddar cheese, pico de gallo, jalapeños, sour cream, slow cook lamb, guacamole & Epirus feta

FLATBREADS

Homemade thin crispy dough

Vegetarian Flatbread Pizza (VEG*)

16

Vine-ripe tomatoes, Epirus feta, Volos olives, avocado, onion, capers, EVO* & oregano*

Potato Pizza (VEG*)

17

Potato slices, yellow tomatoes, Anaheim peppers, onions, garlic, EVO* & an assortment of Greek cheeses

Lamb Pizza

18

Tender braised lamb shoulder, fresh tomato sauce, tomatoes, grilled bell peppers & red onions, sprinkled with Epirus feta & Reggiano parmesan cheese

Chicken Kafteri Pizza

18

Grilled chicken, fresh tomato sauce, tomatoes, grilled bell peppers & red onions sprinkled with Epirus feta & Reggiano parmesan cheese

BURGERS & SANDWICHES

Served with mixed green salad or roasted potatoes

Greek Burger	14
Mixture of ground beef & lamb topped with red onion relish, kafteri cheese, confite tomatoes & gold beets	
Avocado Burger	14
100% fresh ground beef served with avocado, lettuce, tomato, onion, cheddar cheese & thousand island sauce <i>Add Bacon 2</i>	
Lamb Sandwich	16
Tender braised lamb shoulder served on homemade olive bread with caramelized onions, tomatoes, whole grain mustard, mayonnaise, arugula & goat cheese	
Turkey Sandwich	13
Turkey breast, avocado, lettuce, tomato & mayonnaise on sourdough <i>Add Bacon 2</i>	
Gyro Giaourti	13
Grilled beef gyro slices, home-style Greek yogurt, tzatziki, red onions, parsley & tomatoes served on pita	

PETROS BOWLS

Rice may be added upon request

Veggie Bowl (VEG*)	9
Chopped romaine lettuce, pico de gallo, grilled vegetables, asparagus & guacamole	
Scrambled Egg Bowl (VEG*)	9
Scrambled eggs, pico de gallo & guacamole with fresh tomato-basil garlic sauce <i>Egg Whites 2</i>	
Chicken or Salmon Bowl	12 / 14
Chopped romaine lettuce, pico de gallo, grilled vegetables asparagus & guacamole <i>Add fresh tomato-basil garlic sauce 1</i>	

ADDITIONAL SIDE SELECTIONS (VEG*)

Grilled Zucchini, Squash & Peppers	6
Roasted Garlic Broccoli	6
Roasted Olive Oil Potatoes	5
Garlic Mashed Potatoes	4
Rice Pilaf	3

ENTREES

Shrimp Penake Pasta	18
Penne pasta sautéed tender shrimp tossed in a homemade tomato-basil feta cheese sauce	
Lamb Tacos	17
Slow cooked lamb on corn tortilla with creamy guacamole, pico de gallo & spicy aioli served with mixed green salad or roasted potatoes	
Chicken Skewers	14
Skewered grilled chicken marinated in EVO*, garlic & oregano*, with grilled vegetables, rice & tzatziki	
Grilled Ahi Tuna & Grilled Vegetables	18
Ahi tuna served over grilled vegetables with Latholemono sauce* & an heirloom tomato salad with Epirus feta, capers & chopped olives.	
Petros Vegan Plate (VEG*)	19
Roasted potatoes & grilled vegetables drizzled in Latholemono sauce* <i>Add Epirus Feta 2</i>	

DESSERTS

Greek Yogurt	8
Homestyle yogurt with Greek honey, toasted walnuts & seasonal fruit	
Baklava	9
Walnuts wrapped in citrus syrup soaked phyllo dough with vanilla ice cream	
5 Layer Chocolate Cake	9
Five layer chocolate cake with chocolate fudge icing with vanilla ice cream	
Seasonal Fresh Fruit	10
Drizzled with Greek honey	
Homestyle Ice Cream	9
Chocolate or Vanilla	

Ask your server for our daily dessert specials

EVO* - Extra virgin olive oil imported from Greece

Oregano* - Imported Greek Mountain Oregano

Latholemono* - Lemon infused EVO with oregano

VEG* - Vegetarian Dish

Sales Tax Applicable

Greek Honey & EVO available for purchase

Our vine-ripe & heirloom tomatoes, zucchini, squash, eggplant & apples are farm to table from Petros' organic farm in Solvang, CA